

PRESS RELEASE

Shiga toxin-producing *E.coli*: Campden BRI seminar

Since the outbreak of *E. coli* O104:H4 food poisoning in 2011, shiga toxin-producing *E. coli* (STEC) strains have become a key area of concern for the food industry. This has triggered interest in the development of effective strategies for their control, and intervention measures in industry. Last year saw the introduction of new EU legislation to improve control of STEC on sprouted seeds, as well as research in the fields of fresh produce decontamination and control of cross contamination by *E. coli* O157.

A Campden BRI [seminar: STEC and the enterics](#) (see www.campdenbri.co.uk/stec-enterics-seminar.php), to be held on 6 November, will look at specific aspects of STEC microbiology, as well as issues with other enteric organisms:

- The significance and epidemiology of STEC in the UK food chain
- Methods for detection and tracking contamination
- Strategies for controlling STEC and enterics in the food arena
- Issues with *Salmonella*

The seminar will take place during the Lab Innovations EXPO at the NEC, Birmingham, and will be located in the conference suite, so delegates will have plenty of opportunity to visit the exhibits and discover the latest analytical methods available.

For further information on this seminar, and the “[Food fraud](#)” seminar, which takes place on November 5 at the same venue, please contact Daphne Llewellyn-Davies +44(0)1386 842040
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Campden BRI (www.campdenbri.co.uk) provides technical, legislative and scientific support and research to the food and drinks industry worldwide – with a comprehensive “farm to fork” range of services covering agri-food production, analysis and testing, processing and manufacturing, safety, training and technical information services. Members and clients benefit from industry-leading facilities for analysis, product and process development, and sensory and consumer studies, which include a specialist brewing and wine division.

*** Ends ***

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Notes to editors

1. An accompanying photograph is available from Mr Tim Hutton, Campden BRI, Station Road, Chipping Campden, Glos. GL55 6LD, UK. tim.hutton@campdenbri.co.uk +44(0)1386 842047
2. [Campden BRI](http://www.campdenbri.co.uk) specialises in the practical application of technical excellence to support the food and allied industries through analysis and testing, operational support, research and innovation, and knowledge management. It is the world's largest membership-based food research organisation, with over 2400 members from around 80 countries. It has nearly 400 staff based at its three sites: Chipping Campden (Headquarters), Nutfield (Surrey - brewing division), and Budapest (Hungary).
3. Its activities include assuring the safety of food and drinks, [food processing and manufacturing](#) support, [food analysis and testing](#), [training](#) and [publishing](#). Each year it hosts hundreds of business visits and trains around 6,000 people from food and drink companies worldwide. Further information on its activities can be found at www.campden.co.uk
4. Expertise at Campden BRI includes:
 - a. [manufacturing technologies](#) - food processing (heating, chilling, freezing), aseptic technology, [microwave heating](#), [malting and brewing](#), [milling](#), [baking](#) and extrusion technology, and process control and instrumentation, [packaging technology](#)
 - b. safety assurance - including [hygiene and sanitation](#), [microbiology](#) and preservation, processing technologies, analysis and testing (microbiological, chemical), and quality and safety management,
 - c. [product development](#) and quality, [consumer studies](#), market insights, [sensory science](#), [authenticity testing](#), shelf-life evaluation, labelling and [legislation](#)
 - d. [agri-food production](#), ingredients, raw materials, raw material technology,
 - e. underpinning science - [cereal science](#), [microbiology](#), [chemistry and biochemistry](#), molecular biology
5. Facilities at Campden BRI include:
 - a. 3,000 sq m of laboratories for food and drink microbiology, hygiene, chemistry, biochemistry, molecular biology, brewing and cereal science, and packaging technology

- b. 3,500 sq m food process hall and [pilot plant](#) including malting and brewing, retorting, chilling, milling, baking, hygiene and packaging
- c. 800 sq m of dedicated training and conference facilities